

## IN THE CLAIMS

Claims 1-21 (canceled)

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22. (New) A soy protein product, comprising:  
a protein content of from about 60.0 wt. % to about 85.0 wt. % of total dry matter;  
a Nitrogen Solubility Index ("NSI") of between about 50 and about 100;  
said soy protein product forming a gel in the presence of water when treated with heat at a temperature of between about 60° C and about 100° C, the integrity of the gel not diminished in the presence of salt.
23. (New) The soy protein product of Claim 22, including a soluble sugar content of between about 6.0 wt. % and about 20.0 wt. % of total dry matter.
24. (New) The soy protein product of Claim 22, wherein said protein content is from about 65.0 wt. % to about 82.0 wt. % of total dry matter.
25. (New) The soy protein product of Claim 22, wherein said Nitrogen Solubility Index ("NSI") is between about 85 and about 100.
26. (New) The soy protein product of Claim 22, wherein a dispersion of said soy protein product in water at an amount of about 10.0 wt. % solids has a viscosity of less than about 50.0 centipoise.
27. (New) The soy protein product of Claim 22, wherein a dispersion of said soy protein product in water at an amount of about 10.0 wt. % solids has a viscosity of less than about 30.0 centipoise.
28. (New) The soy protein product of Claim 22, wherein said soy protein product forms a gel in the presence of water when treated with heat at a temperature of between about 70° C and 90° C, the integrity of the gel not diminished in the presence of salt.

29. (New) A meat injection brine, including the soy protein product of Claim 22.
30. (New) A meat product, including the soy protein product of Claim 22.
31. (New) A meat analog product, including the soy protein product of Claim 22.
32. (New) A soy protein product, comprising:  
a protein content of from about 60.0 wt. % to about 85.0 wt. % of total dry matter;  
a Nitrogen Solubility Index ("NSI") of between about 50 and about 100; and  
a soluble sugar content of between about 6.0 wt. % and about 20.0 wt. % of total dry matter;  
said soy protein product forming a gel in the presence of water when treated with heat at a temperature of between about 60° C and about 100° C.
33. (New) The soy protein product of Claim 32, wherein the integrity of said gel is not diminished in the presence of salt.
34. (New) The soy protein product of Claim 32, wherein a dispersion of said soy protein product in water at an amount of about 10.0 wt. % solids has a viscosity of less than about 50.0 centipoise.
- ~~35. (New) A process for producing a soy protein product, comprising the steps of:  
(a) providing a substantially defatted soy material;  
(b) dispersing the material in water at a pH of between about 6.8 and about 8.5 and extracting soluble proteins from the material;  
(c) removing insolubles to provide a liquor;  
(d) heat treating the liquor; and  
(e) cooling the liquor.~~
36. (New) The process of Claim 35, including the additional step of:  
(f) drying the liquor to provide a soy protein product in dry solid form.

37. (New) The process of Claim 35, further comprising, prior to said heat treating step (d), the additional steps of:

lowering the pH of the liquor to between about 5.0 and about 7.0; and  
raising the pH of the liquor to between about 6.8 and about 7.8.

38. (New) The process of Claim 35, further comprising, prior to said heat treating step (d), the additional step of:

removing low molecular weight solubles by ultrafiltration.

39. (New) The process of Claim 35, wherein said dispersing step (b) comprises dispersing the material in water at an amount of from about 5.0 wt. % to about 15.0 wt. % solids.

40. (New) The process of Claim 35, wherein said heat treating step (d) comprises jet cooking the liquor at a temperature of between about 100° C and about 150° C for a time of less than about 120 seconds.

41. (New) The process of Claim 35, wherein said cooling step (e) comprises flash cooling the liquor to a temperature of about 60° C.

42. (New) The process of Claim 35, wherein the soy protein product forms a gel in the presence of water when treated with heat at a temperature of between about 60° C and about 100° C, the integrity of the gel not diminished in the presence of salt.

43. (New) The process of Claim 36, wherein the protein content of the soy protein product is from about 60.0 wt. % to about 85.0 wt. % of total dry matter.

44. (New) The process of Claim 35, wherein the soy protein product has a Nitrogen Solubility Index ("NSI") of between about 50 and about 100.

45. (New) The process of Claim 36, wherein a dispersion of the soy protein product in water at an amount of about 10.0 wt. % solids has a viscosity of less than about 50.0 centipoise.

46. (New) The process of Claim 36, wherein the soluble sugar content of the soy protein product is between about 6.0 wt. % and about 20.0 wt. % of total dry matter.

47. (New) A meat injection brine, including a soy protein product produced by the process of Claim 35.

48. (New) A meat product, including a soy protein product produced by the process of Claim 35.

49. (New) A meat analog product, including a soy protein product produced by the process of Claim 35.

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50. (New) A process for producing a soy protein product, comprising the steps of:  
(a) providing a substantially defatted soy material;  
(b) dispersing the material in water at a pH of between about 6.8 and about 8.5 and extracting soluble proteins from the material;  
(c) removing insolubles to provide a liquor;  
(d) lowering the pH of the liquor to between about 5.0 and 7.0;  
(e) raising the pH of the liquor to between about 6.8 and about 7.8;  
(f) heat treating the liquor; and  
(g) cooling the liquor.

51. (New) The process of Claim 50, including the additional step of:  
(h) drying the liquor to provide a soy protein product in dry solid form.

52. (New) The process of Claim 50, further comprising, prior to said heat treating step (f), the additional step of:  
removing low molecular weight solubles by ultrafiltration.

53. (New) The process of Claim 50, wherein said dispersing step (b) comprises dispersing the material in water at an amount of from about 5.0 wt. % to about 15.0 wt. % solids.

54. (New) The process of Claim 50, wherein said heat treating step (f) comprises jet cooking the liquor at a temperature of between about 100° C and about 150° C for a time of less than about 120 seconds.

55. (New) The process of Claim 50, wherein said cooling step (g) comprises flash cooling the liquor to a temperature of about 60° C.

56. (New) The process of Claim 50, wherein said soy protein product forms a gel in the presence of water when treated with heat at a temperature of between about 60° C and about 100° C, the integrity of the gel not diminished in the presence of salt.

57. (New) The process of Claim 51, wherein the protein content of the soy protein product is from about 60.0 wt. % to about 85.0 wt. % of total dry matter.

B<sup>1</sup> 58. (New) The process of Claim 50, wherein the soy protein product has a Nitrogen Solubility Index ("NSI") of between about 50 and about 100.

59. (New) The process of Claim 50, wherein a dispersion of the soy protein product in water at an amount of about 10.0 wt. % solids has a viscosity of less than about 50.0 centipoise.

60. (New) The process of Claim 51, wherein the soluble sugar content of the soy protein product is between about 6.0 wt. % and about 20.0 wt. % of total dry matter.

61. (New) A meat injection brine, including a soy protein product produced by the process of Claim 50.

62. (New) A meat product, including a soy protein product produced by the process of Claim 50.

63. (New) A meat analog product, including a soy protein product produced by the process of Claim 50.